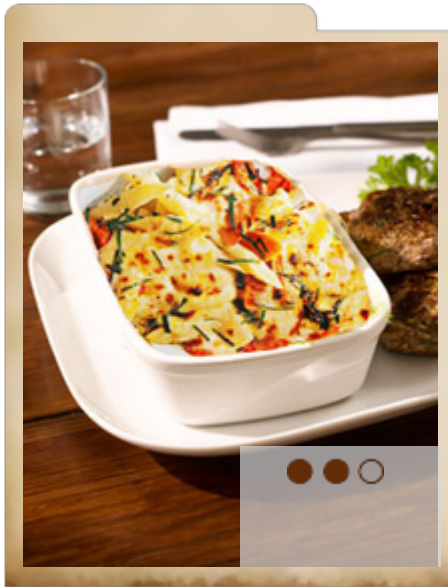




Rezepte aus der Behr Küche

Black Salsify Gratin



4

1 kg black salsify
2 tbsp. lemon juice
500g carrots
Salt
200g crème fraîche
2 egg yolks
1 egg
2 tbsp. flat-leaf parsley (cut in strips)
1/8 l dry white wine
200g Emmental cheese (grated)
Freshly ground pepper
Fresh ground nutmeg
grease to grease the form

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- 1) Wash, peel and cut the black salsify into pieces and immediately place in water with a tablespoon of lemon juice.
- 2) Wash the carrots, cut diagonally into thin slices. Bring plenty of salted water and the rest of the lemon juice to the boil; cook the carrots and black salsify in it for around 20 minutes until al dente.
- 3) Preheat the oven (200°C/400°F/Gas 6, top and bottom heat).
- 4) Whisk together the crème fraîche, egg yolk and egg with the parsley, wine and half the cheese. Season with pepper and nutmeg.
- 5) Layer the vegetables into a greased baking dish, pour over the egg mixture and top with the remaining cheese. Bake for around 30 minutes in a preheated oven until golden-brown.